EAST AFRICAN COMMUNITY

EDICT OF GOVERNMENT

In order to promote public education and public safety, equal justice for all, a better informed citizenry, the rule of law, world trade and world peace, this legal document is hereby made available on a noncommercial basis, as it is the right of all humans to know and speak the laws that govern them.

EAS 98 (2006) (English): Curry powder – Specification



BLANK PAGE





PROTECTED BY COPYRIGHT

EAS 98: 1999
ICS 67.220

EAST AFRICAN STANDARD

Curry powder — Specification

EAST AFRICAN COMMUNITY

© EAC 1999

First Edition 1999

Foreword

Development of the East African Standards has been necessitated by the need for harmonizing requirements governing quality of products and services in the East African Community. It is envisaged that through harmonized standardization, trade barriers that are encountered when goods and services are exchanged within the Community will be removed.

In order to achieve this objective, the Community established an East African Standards Committee mandated to develop and issue East African Standards.

The Committee is composed of representatives of the National Standards Bodies in Partner States, together with the representatives from the private sectors and consumer organizations. Draft East African Standards are circulated to stakeholders through the National Standards Bodies in the Partner States. The comments received are discussed and incorporated before finalization of standards, in accordance with the procedures of the Community.

East African Standards are subject to review, to keep pace with technological advances. Users of the East African Standards are therefore expected to ensure that they always have the latest versions of the standards they are implementing.

© East African Community 1999 – All rights reserved*

East African Community

P.O. Box 1096

Arusha

Tanzania

Tel: 255 27 2504253/8

Fax: 255 27 2504255

E-mail: eac@eachq.org

Web: www.eachq.org

* © 1999 EAC — All rights of exploitation of any form and by any means reserved worldwide for EAC Partner States' NSBs

Introduction

Curry powder is a product prepared by grinding clean and wholesome spices aromatic herbs and seeds, and sometimes starch and salts are added to it and used as a condiment for foods.

In the preparation of this standard considerable help was derived from spice manufacturers in the country. Information was also derived from ISO 909-1961, on *Spices and condiments.*

In reporting the results of a test or analysis made in accordance with this standard if the final observed or calculate is to be rounded off, it shall be done in accordance with EAS 124:1999 *Rounding off numerical values*.

© EAC 1999 – All rights reserved

Curry powder — Specification

1 Scope

This East African Standard prescribes the requirements and the methods of sampling and test for curry powder, which is, used which is used as a flavouring material in the preparation of foods. Recommendations relating to storage and transportation conditions are given in Annex.

2 Normative references

The following standards contain provisions, which, through reference in this text constitute provisions of this standard. All standards are subject to revision and parties to agreements based on this standard are encouraged to take steps to ensure the use of the most recent editions of the standard indicated below. Information on currently valid national and international standards may be obtained from the Partner States Bureaux of Standards Information and Documentation Centre.

EAS 99, *Spices and condiments —Terminology*

EAS 100, *Foodstuffs — Determination of lead*

EAS 102, *Spices and condiments — Sampling and test methods*

3 Terms and definitions

For the purpose of this standard the terms and definitions given in EAS 99 shall apply.

4 Requirements

4.1 Description

The curry powder shall be prepared by grinding clean dried and sound spices and condiments. Any of the spices and condiments listed in EAS 99 may be used. The list of spices and condiments used in the preparation of the material shall be marked on the container. The material may contain added starch and edible common salt. The proportion of spices and condiments used in curry powder shall be not less than 85 %.

© EAC 2001 – All rights reserved

4.2 Taste and odour

The taste and odour of the curry powder shall be fresh pleasant and characteristic of the designated product; it shall not give rancid taste or musty smell.

4.3 Fineness

Curry powder shall be ground to such fineness that all of it passes through a sieve of 300 micron (0.300 mm) and nothing remains on the sieve.

4.4 Contamination

Curry powder shall be free from dirt, fungal growth and insect infestation. It shall also be free from added colouring, flavouring substances and preservatives other than salt.

Table 1 — Requirements for curry powder

Characteristics	Requirements	Methods of test
Moisture, % m/m max.	10.00	10
Volatile oil, ml/100g min.	0.25	16
Non-volatile ether extract, % m/m, min.	7.5	15
Acid insoluble ash in hydrochloric acid, % m/m, max.	1.0	9
Salt, % m/m max.	5.0	17
Crude fibre, % max.	15.0	14
Lead (Pb) mg/kg max.	10.0	EAS 100

NOTE Requirements from 2 to 7 are on moisture moisture-free basis.

5 Packing and Marking

5.1 Packing

5.1.1 Curry powder shall be packed in seal temper-proof clean and sound tinplate or glass container or paper bags properly lined with water proof paper or moisture proof bags made of a material which does not impart any smell and does not react with the curry powder.

5.1.2 Curry powder for retail trade shall be packed in containers of net mass of 100 g, 250 g, 500 g 1 000 g, pre-packed by the manufacturer or licensed packer of curry powder.

5.1.3 Curry powder supplied to institutions and individuals not involved in retail trade shall be supplied in quantities agreed to between the purchaser and supplier.

5.1.4 A suitable number of such containers shall be packed in wooden or cardboard cases.

5.2 Marking

5.2.1 The following particulars shall be legibly and indelibly marked or labelled on each container.

© EAC 1999 – All rights reserved

a) name of the material and the trade name or brand name, if any;

b) name and address of manufacturer and/or packer;

c) batch or code number;

d) net mass;

e) a complete list of ingredients in descending order of proportions; and

f) expiry date.

5.2.2 Each case shall be marked with the particulars (a to f) in 5.2.1.

6 Sampling and test methods

Sampling and tests shall be carried out as prescribed in EAS 102.

© EAC 1999 – All rights reserved

Annex A
(informative)

Recommendations relating to storage and transport of curry powder

A.1 The packs of curry powder should be stored in hygienic conditions protected from the sun rain and excessive heat.

A.2 The storeroom should be dry and free from objectionable odours. The ventilation should be controlled so as to give good ventilation under dry conditions and to be fully closed under dump conditions. The packs should be handled and transported that they are protected from rain and sun and objectionable odours.

© EAC 1999 – All rights reserved